OUR PREMIUM SELECTIONS

We are pleased to offer an incredible wine tasting experience - a range of premium wines, served by the glass, dispensed using Coravin™. Without committing to a full bottle, you can taste and pair your wines by the glass and discover some of the finest wines in our cellar

150ml

750ml

WHITE	150m1	750mi
Chassagne-Montrachet, 1ér Cru Les Embrazées, Vincent & Sophie Morey, France 2011 Intense nose of flowers, warm croissant or brioche and candied lemon, moving with the aging to the nuances of roasted hazelnuts and spice. The flavor is combining freshness and character, sap and finesse. The persistence on the palate is very long and leaves floral notes of gingerbread.	235	1100
Domaine de Chevalier Blanc, Graves, Bordeaux, France This flirts with a tropical hint, as peach and nectarine details peek in on the core of meringue, lemon peel, shortbread, melon and yellow apple fruit flavors. Heather and macadamia nut notes gild the finish, which is rounded along the edges but still racy through the middle.	213	990
RED		
Château Angélus, 1ér Grand Cru Classé, St-Émilion, Bordeaux, France Dense, dark and muscular, featuring waves of warmed fig,plum and black currant paste that roll in with warm ganache, baker's chocolate and espresso accents. A huge swath of smoldering tobacco is brewing on the finish, which has a brooding feel, thanks to tannins that hit like a thunderclap at the end.	1050	5170
Château Haut-Bailly, Pessac-Léognan, Bordeaux, France 2015	395	1900
Offers up a tantalizingly savory nose of smoked meats, chargrill, tapenade, unsmoked cigars and black truffles with a core of black currants, black cherries and wild blueberries plus wafts of iron or and bouquet garni. Medium to full-bodied, very firm and yet wonderfully plush with a powerful core of fruit.		
Petrolo, Galatrona, Tuscany, Italy 2017	207	1020
100% Merlot. Well-executed, reductive edge; it opens with rosemary, thyme and tea leaves, before moving through blackcurrants, dark cherries, brambleberries, ash, tobacco and citrus. Dense, full-bodied and very chewy, this remains incredulously fine and elegant. Robust and enveloping tannins coat the mouth and mold the wild fruit into a sleek, pliable package. Finally, a string of refreshing acidity lifts the finish long and complex.		
DESSERT	45ml	
Chateau d'Yquem, Sauternes, France 2010	358	

Gregarious scents emerging of underripe mangos, fresh pineapples, poached pears and candied peel plus nuances of waxed lemons, fungi, musk perfume and wet clay. Wonderfully poised, the seductively intense fruit is offset by beautiful freshness, supporting layers of savory nut and baked-bread notions with the tantalizing exotic fruits coming through on the

long finish.